



FD 312 ~ Special Processes at Retail

****DRAFT AGENDA****

DAY 1

- 8:00 Welcome from State and FDA
Introduction/Course Objectives
- 9:00 Exercise – Evaluating Special Processes at Retail – Part 1
- 9:30 Special Processes at Retail (Module 2.1 – Terminology)
- 10:30 -10:45 *Break*
- 10:45 Module 2.2 – Food Additives/Fermentation
- 11:15 Module 2.3 – Live Shellfish Tanks
- 11:45 – 12:45 *Lunch*
- 12:45 Module 2.4 – Sprouts
- 1:15 Module 2.5 – Packaging Juice
- 1:45 Exercise – Evaluating Special Processes at Retail – Part 2
- 2:15 – 2:30 *Break*
- 2:30 Module 2.6 – Custom Processing Animals
- 3:00 Modules 2.7a and 2.7b – Curing/Smoking
- 3:30 Module 2.8 – Dried Meats/Jerky
- 4:00 Module 2.9 – Fermented Sausages
- 4:30 Review/Questions/Parking Lot
- 5:00 *Adjourn*



DAY 2

- 8:00 Microbiology of Reduced Oxygen Packaging (ROP) – Module 3.1
- 9:00 ROP at Retail (Module 3.2)
- 9:45 – 10:00 *Break*
- 10:00 ROP at Retail (Module 3.2) (continued)
- 10:45 Botulism Testimonial
ROP Requirements in the 2009 FDA Food Code (Module 3.3)
- 11:45 – 12:45 *Lunch*
- 12:45 Exercise – Types of ROP, Packaging, and Controls
- 1:45 Validation/Field Verification of HACCP plans for ROP at Retail (Module 3.4)
- 2:15 - 2:30 *Break*
- 2:30 Exercise – Validation of HACCP Plans for ROP
- 3:15 Final Exercise – Evaluating Special Processes at Retail at Retail
- 3:45 Exercise Summary - Evaluating Special Processes at Retail at Retail - Module 4
- 4:15 State Wrap Up/Summary/Questions/Parking Lot/Evaluations
- 4:30 *Adjourn*

